

## OUR AWARD WINNING SIGNATURE GRILL MENU

Designed by Head Chef David Fodor, our menu features a combination of classic dishes and exciting flavours, using the finest locally sourced and seasonal produce.

Two Courses  
**£26.95**  
PER PERSON

Three Courses  
**£34.95**  
PER PERSON

### TO START

#### Confit Duck Terrine

Cherry Puree, Pickled Shallot, Toasted Herb Ciabatta

#### Charred Asparagus

Poached Hens Egg, Truffle Hollandaise, Shaved Pecorino

#### Tian of Crab and Smoked Salmon

Spiced White Crab, Smoked Salmon,  
Avocado Salsa, Lemon Crème Fraiche

### TO FOLLOW

#### Seared Salmon

Marinated Salmon Loin, Brown Shrimps,  
Lobster Bisque, Charred Corn, Oyster Mushroom

#### Chicken Supreme

Lemon Thyme Infused Chicken, Creamy Petit Pois,  
Saffron Infused Parisienne Potato, Charred Baby Gem

#### Spring Vegetable Risotto

Baby Spinach, Crispy Pecorino

### TO FINISH

#### Pineapple and Passion Fruit Pavlova

With Vanilla Crème Fraiche

#### Raspberry and White Chocolate Panna Cotta

With Raspberry Coulis, White Chocolate Shavings,  
Freeze Dried Raspberry

#### Trio of Chocolate

Dark Chocolate Mousse, Caramel Chocolate Ganache,  
Caramelised White Chocolate



**ALWAYS INFORM US OF ANY ALLERGIES AND INTOLERANCES BEFORE PLACING YOUR ORDER**  
Please be aware, we cannot guarantee the total absence of Allergens. Following legal guidelines, detailed information on the 14 major Allergens is available on request, however, we are unable to provide information on other Allergens. A discretionary optional Service Charge of 12.5% will be added to your Bill.  
Includes VAT | Vaping is not permitted.



**THE GRILL**  
AT THE MANDOLAY